

# RICE TIMBALLO WITH TOMATO



A very versatile Italian poor man's dish, easy to make and really delicious. You can serve it as a main course, with cold cuts and cheese.



## INGREDIENTS (PORTIONS: 4)

- 10.58 ounces [Finely Chopped Tomatoes 14.1 oz](#)
- A few leaves Basil
- 1 knob Butter
- 14.1 ounces Carnaroli rice
- 5.3 ounces Cheese (mozzarella or similar)
- 2.11 ounces Grated cheese
- 1/2 Onion
- to taste Vegetable broth

## FOR THIS RECIPE WE USED:



## PREPARATION

Mince the onion finely. Place it in a capacious pot with the butter and brown it. Add the rice and toast it over low heat for a couple of minutes. Add the wine. Add the **De Rica Finely Chopped Tomatoes** and a ladleful of vegetable broth. Cook for 15 minutes, stirring continuously while adding vegetable broth gradually. Spread one half of the rice on the bottom of a pan, cover with grated cheese and the cheese cut into cubes and cover with the remaining half of the tomato risotto. Dust the surface with more grated cheese and the remaining cubed cheese.

Bake at 356°F for about 20 minutes.  
You can prepare it ahead of time and serve in single portion containers.